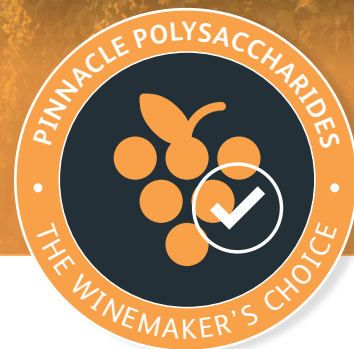




## Pinnacle Absolute MP

*product information*



### Type:

Pure soluble yeast mannoproteins.

### Characteristics:

- Pinnacle Absolute MP is a pure yeast mannoprotein extracted from yeast cell walls and is completely soluble.
- Pinnacle Absolute MP has a clear smoothing effect by reducing astringency of aggressive grape and wood tannins.

### Application:

- Pinnacle Absolute MP is a solution to improve mouthfeel and complexity of white and red wines aged in oak or stainless steel.
- Pinnacle Absolute MP contributes to protein and tartaric stabilisation of the wine.
- Pinnacle Absolute MP has an immediate and obvious sensorial effect, improving mouthfeel and flavour of the wine.
- Requires 12 to 48 hours (depending on temperature) to be 100% dissolved into wine, ready for bottling.

One of the largest trends in the global wine industry is the preference for Low and No Alcohol wines. While these wines meet the requirements for lower alcohol concentrations, the production process to make these wines often strips flavour and aroma compounds. This makes the resultant wine lacking in aroma and mouthfeel, with the latter making the wines taste thin with no viscosity or texture. AB Biotek has generated a solution to this problem with Pinnacle Absolute MP, a specific fraction of inactive yeast that contains a very high level of mannoproteins.

These mannoproteins when added to wine after dealcoholisation improve the mouthfeel and texture of wine. Importantly, Pinnacle Absolute MP is added at low dosage rates and easily dispersible and thus does not result in particulate matter sitting in the bottom of the wine. AB Biotek recommends Pinnacle Absolute MP for adding to No and Low alcohol wines when there is a desire to improve mouthfeel of the wine.

### Formulation:

Purified mannoproteins from specific yeast\* cell walls (\**Saccharomyces cerevisiae*).

### Instructions for use:

Use Pinnacle Absolute MP at least 48 hours before bottling.

Pinnacle Absolute MP does not require any rehydration. Its granulated form allows a direct addition into the wine.

### Dosage:

1-5 g/hL.

We recommend you fine-tune the dosage with a lab scale test.

Maximum dosage allowed by EU: 20 g/hL.

### Storage conditions:

Store the product in a fresh, dry, well ventilated room.

### Shelf life:

Two years from date of manufacture.

### Packaging:

500 g plastic can.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.

# Pinnacle Absolute MP

*product information*

## ANALYTICS

Total Nitrogen	0.5 – 7.5 %
Moisture	Max 15 %
Ashes	Max 8 %
Fe	Max 30ppm
Pb	Max 5ppm
Hg	Max 0.15ppm
As	Max 1ppm
Cd	Max 0.5ppm
pH (Sol.5 %)	4.0 – 6.0 %
Mannan	Min 40 %
Glucan	Max 15 %
I.F.	Pass Test

## MICROBIOLOGICAL ANALYTICS

Total Aerobic Count	Max 10 <sup>4</sup> CFU/g
Viable Yeast Count	Max 100 CFU/g
Mould	Max 50 CFU/g
Lactic Bacteria	Max 10 <sup>4</sup> CFU/g
Salmonella	not detected in 25 g
E. coli	not detected in 1 g
Staphylococci	not detected in 1 g
Coliforms	Max 10 CFU/g

### Scientific background:

Yeast mannoproteins are polysaccharides (glycoproteins) located in the external layer of the yeast cell wall and composed of about 20% protein and 80% D-mannose.

Mannoprotein smoothing effect can be explained by interactions between mannoproteins and polyphenols but also between mannoproteins and salivary proteins.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

© 2024 AB MAURI / Date: March 2024 / [www.pinnaclewineingredients.com](http://www.pinnaclewineingredients.com)